

# Electrolux Blast Freezers

## Blast Chiller/ Freezer - 56 kg 10 GN2/1

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth .Electrolux Blast Chillers/Freezers reduce temperature from +90°C to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours: the model detailed on this sheet performs this cycle up to a 56 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers/freezers consists of models with built in refrigerating unit that offer an excellent all-round performance.



726046

### OPERATING MODES

- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).

- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintenance and holding).

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

### PERFORMANCE

- Chilling times can vary according to food quantity, density, moisture contents and type of containers.



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**CONSTRUCTION**

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP23.
- Evaporator with antirust protection.

- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

**INSTALLATION**

- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

	<b>RBC102 726046</b>
<b>TECHNICAL DATA</b>	
Power supply	Electric
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	43.2, 43.2
UK Guide lines - chilling / freezing	64, 56
Gross capacity (D.I.N. 8952) - l.	560
Cooling unit	Built-In
External dimensions - mm	
width	1000
depth/with open doors	1010, 1755
height	1640
Door hinges	Right Side
Trays type	GN 2/1; 600x800
Max load capacity - trays h 65 mm - n°	6
Compressor power - HP	3
N° defrost in 24 hrs.	3/30'
Refrigerant type	R404a
Refrigerant quantity - g.	3170
Refrigeration power - W	2540
Refrigerant power	
at evaporation temperature - °C	-30
Power - kW	
installed-electric	2.88
Net weight - kg.	235
Power supply - V, phases, Hz	400 V, 3N, 50
<b>INCLUDED ACCESSORIES</b>	
1 SINGLE-SENSOR PROBE-BL.C/FREEZERS LW	1
<b>ACCESSORIES</b>	
3-POINT-SENSOR PROBE-BL.C/FREEZERS LW	880212
4 WHEELS FOR BLAST CHILLERS	881097
60 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922123
80 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922117
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183
KIT TO CONVERT TO 10X2/1 ROLL-IN RACK	922202
PLASTIC COATED GRID-600X400 MM	880864
PLASTIFIED GRILL RILSAN GN 2/1	881030
PRINTER HACCP BASIC VERS-REF.ELECR.CONTR	881532
SLIDE-IN RACK SUPP. BC+BCF 56KG 10 GN2/1	880075

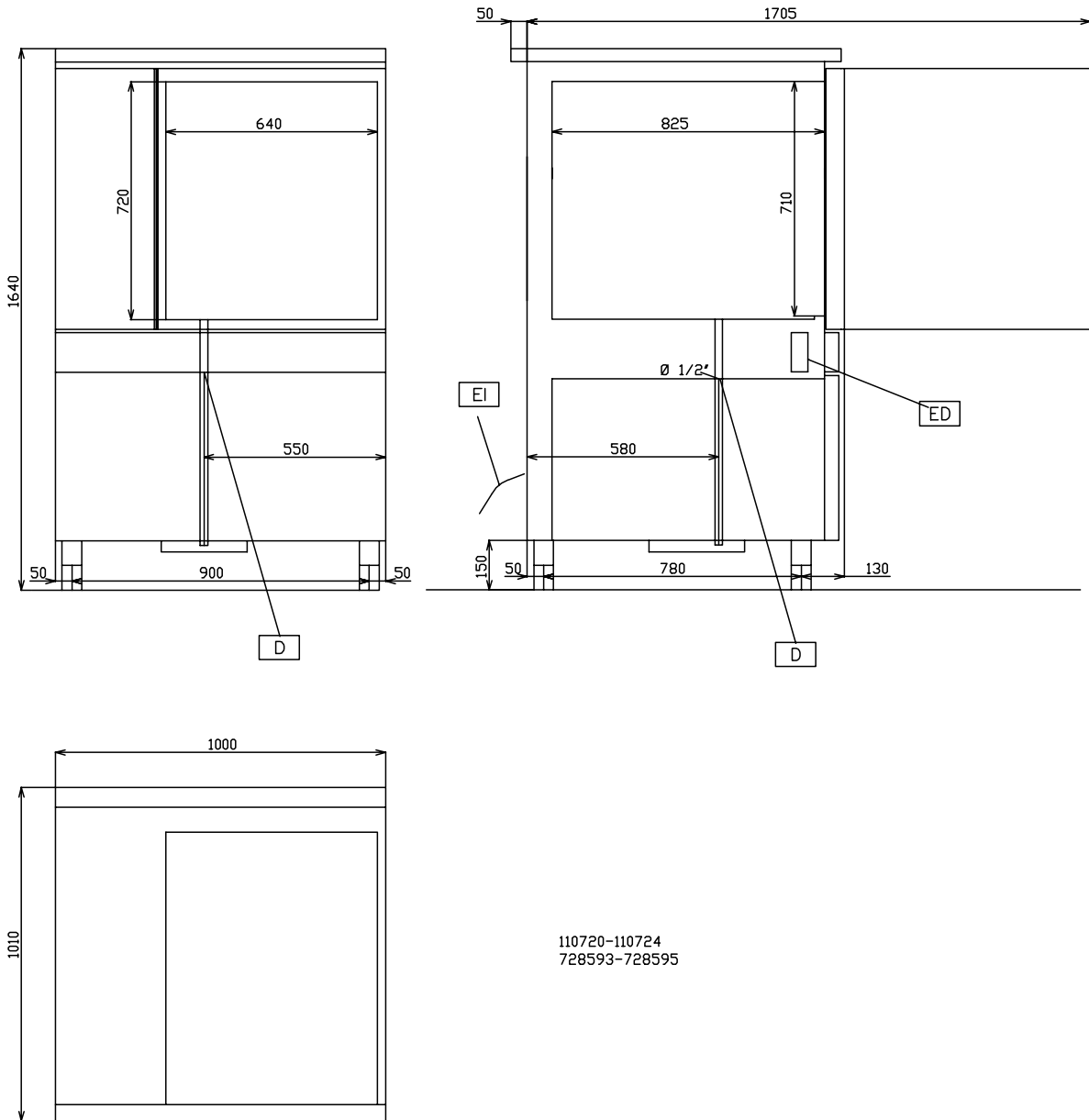
HDBA040

2011-06-10

Subject to change without notice

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110720-110724  
 728593-728595

<b>LEGEND</b>	<b>RBC102</b>
	<b>726046</b>
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50

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